

CLOTHES OF DISTINCTION

CAN you tell a ready-to-wear suit from a custom-made suit? Probably. But can you tell a Browning King suit from a made-to-order suit? Perhaps, but we doubt it.

In fitting a Browning King ready-to-wear suit to a customer, we try (and usually succeed) to get into it that "custom-made" look that even many made-to-orders lack.

It is this fact more than any other which has won for Browning King suits the name "Clothes of Distinction".

BROWNING KING & COMPANY
16 Cooper Square, New York

Fourth Ave. Cars stop at our door.

50,000,000 POUNDS FINE FROZEN BEEF RELEASED BY U. S.

Prices Will Go Lower and
Speculative Packers Get
a Serious Setback.

By P. Q. Fog.
(Special Food Expert of The Evening World.)

The blundering attempts of the large beef packers to impose another toll on the consumers of the United States by arbitrarily and artificially advancing the wholesale prices of beef will be frustrated by the release of 50,000,000 pounds of frozen beef which was held over as surplus from the army. This beef was offered for sale in August, but the Government deemed it expedient to hold it off the market until later in the season, until the weather settled cooler.

Col. Carson, chief officer of the surplus food zone, is busy working out the details of the distribution of this large amount of beef. This beef is composed of prime heavy steers, with shanks removed on a considerable quantity to reduce shipping space. It will require 2,000 freight cars, loaded 20,000 pounds to the car, to carry this lot alone.

Col. Carson also said that he had about 3,000,000 pounds of available

pork shoulders that would be placed on sale as soon as weather conditions became more favorable.

The success of The Evening World in having the surplus army roasting chickens and fancy storage eggs placed on sale in Washington Market has brought quick response from consumers, who are flocking to the market to get the advantage of the fine quality roasters at 25c and fancy candied storage eggs in cartons at 35c. These eggs are put up by W. W. Martin & Sons and are guaranteed to be April eggs from the best sections in Iowa. President William Minder of the Washington Market Merchants' Association, when seen yesterday, expressed great satisfaction at the response from the consumers to get the benefit of the low prices on both commodities. "The Evening World," Mr. Minder said, "has rendered great service to consumers."

There has been a sharp decline in pork, due to the competition of the surplus army pork loins and bacon. A few weeks ago live hogs were selling in Chicago and other primary markets at \$23.50 per 100 pounds, while the prices are now down to \$15 a 100, or \$15.50 below the recent high price. This should guarantee consumers a reduction of 7c to 8c a pound under what they were paying a few weeks ago. The finest pork chops should not cost over 25c, and good frozen can be had for less.

The campaign of The Evening World in its fight for fair prices for consumers encourages the purchasing of the foods that are most plentiful and cheapest, for as soon as any food commodity becomes scarce it will naturally advance in price unless consumers use some substitute. A recent and unwarranted advance in fresh eggs and creamery butter last week was the result of consumers insisting on purchasing a commodity that was temporarily scarce. A decline of 4c to 5c per dozen on fresh gathered eggs and 1c a pound on creamery butter yesterday was made inevitable by the return of normal conditions.

The Hebrew housewives will be

in a position to purchase their poultry cheaper this week than for some two years past. Roasting and frying chickens are selling at 25 to 27 cents per pound, wholesale, and should not cost the consumers more than 25 to 28 cents a pound.

The Hebrew Feast of Tabernacles will be observed on Thursday and Friday. About 150 carloads of live chickens were brought forward for this holiday, the wholesale value of which exceeded \$25,000.

A recent Government report gives the prices paid by the British Government for the entire 1919 output of Argentine butter at an average price of about 25 cents per pound, delivered in Buenos Aires, yet our merchants here keep on piling up a surplus of butter at a price nearly 100 per cent greater than that paid by the English Government. It is not logical to suppose that England will pay twice as much for butter in the United States as she is paying in South America, Australia, or New Zealand, yet the American consumers are paying artificial prices on creamery butter to make a profit for speculators who are piling up a surplus expecting some chimerical demand to develop that will warrant their injudicious speculation.

The Joan of Arc Statue Prints At Camera Club

By W. G. Bourdain.

The Camera Club, No. 121 West 68th Street, is showing fifty-two photographs of the Joan of Arc Statue, in Joan of Arc Park, Riverside Drive, at 93rd Street, in a competitive exhibition during the present month.

This statue which is the fifteenth equestrian statue of this subject in the world and the second in the United States, was unveiled with impressive ceremonies on Dec. 8, 1915. It was designed by Miss Anna Vaughn Hyatt and it rests upon a pedestal built partly of Mohegan granite from quarries near Peekskill, N. Y., and partly of stone from the castle in Rouen in which the maid was imprisoned, as designed by Prof. John Vredenburg Van Velt of New York, a landscape architect.

The photographs in the Camera Club's exhibit have a wide range, both as to view and technique. One print, by William H. Zerbe of Richmond Hill, N. Y., is notable for the cloud effects introduced into the background in the midst of which the statue stands out in inky blackness in its silhouette.

Another print by Mr. Zerbe, who is the technical instructor in photography for the Brooklyn Institute of Arts and Sciences, was taken during the visit of the war fleet, and the light effects incorporated into the photograph are from the ship's searchlights which are superbly registered upon the statue in night photography.

Edward Heim contributes an enlargement taken early last March, and shows a winter atmosphere. It is an excellent example of the pictorial school. A little group shown at the base of the statue gives life and animation to the print.

A straight photograph by the same artist, but shown facing the other way, exemplifies "pin-hole" photography. It is remarkably sharp and very clear in technique.

The Riverside buildings enter into the background.

M. Warrender's print succeeds in getting magnificent action in connection with the Joan of Arc. The flanking buildings are kept down, but the detail of the statue itself is minutely recorded photographically.

A snow picture of the statue by Miss M. Alice Butche, is in a separate class.

A curious effect has been produced by one of the contributing artists who has shown two prints from the same negative, one of which has been reversed, thus making Joan ambidextrous as to her sword hand.

Among the contributors to the present exhibition are Dr. Edward Hassman, Hall, Thomas H. Temple, H. S. Grinnell, Herbert B. Smith, James C. Coppola, Miss Laura Gips of Colorado Springs, Maximilian Toch and W. G. Bourdain.

A first prize of \$20, a second of \$10, a third of \$5 and a fourth of \$10 will be awarded later.

PLAN GIRL SCOUTS' DRIVE.

Several Hundred Women Will Hold
Organization Meeting To-Day.

Several hundred women workers representing fifteen relief, social welfare and war work organizations, will assemble at the National Headquarters of the Girl Scouts, No. 129 Lexington Avenue, this afternoon, to plan for a Nation-wide campaign of the Girl Scouts, to begin Oct. 25 and continue for one week to raise funds and enroll associate members and expand the organization.

The Manhattan quota for the drive has been fixed at \$100,000 and 100,000 associate members.

Eatmor

Cranberry
Sauce should be
served with beef
—good also with
lamb, veal and pork.

Cranberries

IT MAKES LITTLE DIFFERENCE WHAT YOU NEED—A WORLD "WANT" WILL GO AND FIND IT



No wonder he likes H-O

—it's double-toasted flavor
is so tempting

No need to worry about your boy being properly nourished if he's being brought up on H-O. He will grow big and strong.

Because he can't resist H-O's double-toasted goodness.

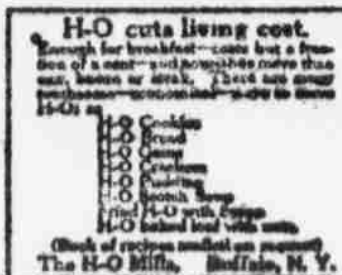
He'll need no urging to eat every bit in his saucer and come back for more. And you'll be keen for H-O, too.

Toasting brings out H-O's flavor

Over hot coal fires we toast H-O for hours and hours—a long slow process—but our reward is the H-O flavor which cannot be produced in any other way.

Between the two toasting—H-O is steam-cooked by live-steam under pressure. That's why H-O

is so light and flaky and easy to digest. Every starch cell is burst wide open and all the rich nourishment set free.



Compare a dish of H-O with a dish of ordinary "rolled oats." Notice how much lighter and flakier H-O always is.

Use more H-O and watch
your food bills decrease—and
your family's health increase.



H-O needs less than 15 minutes to cook than ordinary rolled oats require. Every package of H-O is absolutely guaranteed by us. The H-O Mills, Buffalo, N. Y.

H-O

The steam-cooked and double-toasted oat-food

These 63 processes are the secret of H-O's flavor and food value

1. Preliminary selection of oat.
2. Of these high-grade oats, only the best are selected.
3. Selected oats go through receiving separator.
4. Cleaning by sieve.
5. Cleaned by air suction.
6. Elevator cleaned again.
7. Through "air separator."
8. Heated over 15° sieve.
9. Moving over 15° sieve.
10. Cleaned over 15° sieve.
11. Another cleaning by air.
12. Another air blast.
13. Cleaned over 15° sieve.
14. Heated over 15° sieve.
15. Cleaned over 15° sieve.
16. Fine dust removed by 240° sieve.
17. 240° sieve removes dust.
18. Air-blast cleans again.
19. Another air-blast.
20. Cleaned over 15° sieve.
21. Another 15° sieve purifies.
22. Final sieving (240° sieve).
23. Aired by air-blast.
24. Whipped in elliptical cylinder to remove "thin" oats.
25. Repeated to remove "double" oats.
26. Repeated to remove foreign grains.
27. Selected at gate now perfect for milling.
28. Stems removed in "gravity" separator.
29. Gravity belt grader removes foreign grain.
30. Another 240° sieve belt grader.
31. Oats placed in Dry Kiln over hot "kitchen coal" fire.
32. Toasted 4 (temperature 600°) 4 to 6 hours to bring out flavor.
33. Airstated by revolving paddles to toast evenly.
34. Air blast removes dust.
35. Cleaned by air blast.
36. Further aeration by air.
37. Purifying by air blast.
38. Still another air blast.
39. Air blast removes dust.
40. Grader separates long, medium and short oats.
41. Perfect oats go to hulling machine.
42. Jacks or hulls removed between revolving stones.
43. Whirled in "Henshaw Reel" covered with wire cloth to remove fine material.
44. Air blast.
45. Additional air blast.
46. Cleaning by sieve.
47. Sieve cleans again.
48. Another sieve cleaning.
49. Another air cleaning.
50. Gravity machine removes few unblended oats.
51. Second gravity machine for same purpose.
52. Third gravity machine.
53. Unblended oats sent back to hulling machine.
54. Remaining perfect oat kernels automatically weighed.
55. Into steam cookers.
56. Live steam under 15 lb. pressure, exploded every starch cell.
57. Toasted by hot air (600 degrees).
58. Cooled by air blast.
59. Quick steam bath to temper (soften) oats.
60. Rolled into dainty flakes.
61. Dried in steam air blast.
62. Automatically weighed.
63. Automatically boxed.
64. Box automatically sealed.
65. Sealed boxes dried and sterilized in oven at 150°.

Steam-cooked.
Double-toasted.

OPPENHEIM, COLLINS & CO

34th Street—New York

Will Place On Sale To-morrow, Thursday

Women's Leatherette Sport Coats

A Snappy mannish model of tan or black Leatherette, with reverse side of Suede Cloth. These garments outrival everything else for motoring, hiking and general Outing and Sports wear—are intended, in fact, for the "big out-of-door" life.

Most comfortable against chill or rain without being bulky or heavy.

Satin inside yoke, Raglan sleeve.
Full belted—straps and buckles at cuffs.

Most Extraordinary Value

25.00



25.00

OPPENHEIM, COLLINS & CO

34th Street—New York

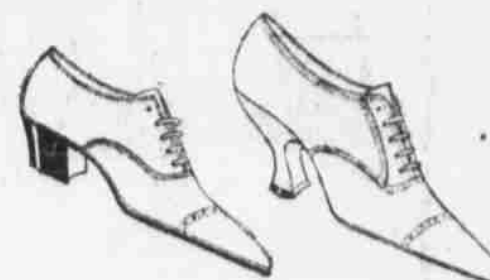
Will Inaugurate To-morrow Thursday

The Most Extraordinary Shoe Sale of the Season 2500 Pairs High Cost Pumps and Oxford's

Regular Values to 12.00

Sale Price

8.75



The shoes grouped in this sale are representative of the very finest grades of Women's footwear and include the season's best selling models for Street, Dress or Evening Wear. Many models designed exclusively for Oppenheim, Collins & Co., developed in a wide range of leathers.

Dark Brown Calfskin
Black Glace Kidskin

Patent Leather
White Kidskin

Black Calfskin
Black Satin

Russia Calfskin
White Calfskin

Welted or hand-turned soles, Walking, Military, Baby Louis and Louis XV. heels.

No C. O. D.'s.

No Exchanges.

No Approvals.

Also on sale in our Brooklyn and Newark Stores